

MasoSine pumps provide granola ingredient measurement

- Oil and syrup blend dosed into mixers at 750 L/h
- MasoSine pumps used as an accurate measuring tool

Three MasoSine Sine™ pumps are helping to produce up to 80 tonnes of granola a week. The introduction of ingredients into the blending and mixing process is controlled precisely by counting the revolutions of the pump shaft, a process that has avoided investment in a dedicated weighing assembly.

Measured production

“The MasoSine pump that was previously deployed on our batch mixer was transferred to the new continuous mixer with the addition of a speed control for accurate blending,” explains Company Partner David Winship. “This allowed us to dose the warm oil-syrup blend into the mixer at the right rate.”

The mixture of vegetable oil and golden syrup at S Moores produces a substance with a viscosity in the region of 1000-2000 cP. This blend is pumped into the continuous mixer at around 750 L/h.





Sine pumps preferred

“Originally we looked at progressive cavity pumps, but they have wear parts and are a bit of a nuisance to clean,” says Mr Winship. “In contrast, the MasoSine pumps are simple and quick to clean.” The automated pumping operations are helping S Moores output between 70 and 80 tonnes of granola every week.

“I’m not sure how many other manufacturers are deploying MasoSine pumps in this manner,” Mr Winship concludes, “but to us it seemed that using them as a measuring tool was an obvious way to negate the need for a dedicated weighing assembly – and it works very well.”

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